

from the kitchen

By Joan Pinkham

Do you sometimes get the feeling not everyone is too concerned with curbing their lifestyle just because of a little old recession? Consider Athos Pratesi's customers who flock to his New York store to pick up a few linens, leaving behind an order for seldom less than \$2,000. Towels, table linens and sheets for the likes of Johnny Carson, the Rockefellers and Frank Sinatra are personally designed. But no one has topped the order placed by Saudi Arabian royalty for an 18-bedroom yacht. The bill came to \$600,000. For those of us who take pleasure in the more simple things in life, how about a walk in the woods, stopping along the way to visit a favorite blueberry patch. Margaret Ward's muffins, hot out of the oven, doesn't carry a high price tag,

but is a nice way to indulge your family.

BLUEBERRY MUFFINS

Preheat oven to 375. Makes 12 muffins.

1 c. blueberries

1/4 c. softened butter or margarine

1 3/4 c. flour — use 1 tsp. for berries

2 1/2 tsp. baking powder

1/4 tsp. salt

1/2 c. sugar

1 egg

1/2 c. milk

1/4 c. sugar

1/4 tsp. lemon rind

Sift dry ingredients into mixer bowl. Add margarine. Mix at low speed. Add unbeaten egg and milk. Beat 2 min. Remove from mixer. Fold in floured blueberries. Spoon into muffin tins and sprinkle top of each muffin with sugar. Bake for 25 minutes.

Or, we can really live it up

as they did in Kitchener, Ontario with an "eggstravaganza." The recipe for the omelet made to celebrate Kitchener's 125th anniversary called for 11,000 eggs. The special griddle was 10 by 30 ft. and served with the omelet was 800 lbs. of sausages.

"Simplify, simplify," Thorau advised. Certainly fashionable shops and noisy celebrations played no part in the rich enjoyment he found in the woods and along the shore of Walden Pond. I have a feeling a dessert such as this was not exactly this philosopher's cup of tea. However, those of us who have sampled this summery dish thought it perfectly delicious. Jeanne Fitzgerald is on the staff of the Steeple



School and this recipe from their annual recipe exchange is called

LEMON LIME COOLER

2/3 c. of sugar

1 c. evaporated milk

1 small lemon jello

1 small lime jello

1 can crushed pineapple, drained

2 c. cold water

2 c. boiling water

1 pkg. vanilla wafers

Line a 13x9x2" pan with vanilla wafers rolled fairly fine. Save little of crumbs for topping. Make jello according to

directions. Use pineapple juice instead of all cold water. Chill till nearly set. Beat until foamy. Whip chilled evaporated milk until it resembles whipped cream. Gradually add 2/3 c. sugar to milk. Fold in crushed pineapple. Pour over crumbs. Sprinkle remaining crumbs on top. Refrigerate til firm.

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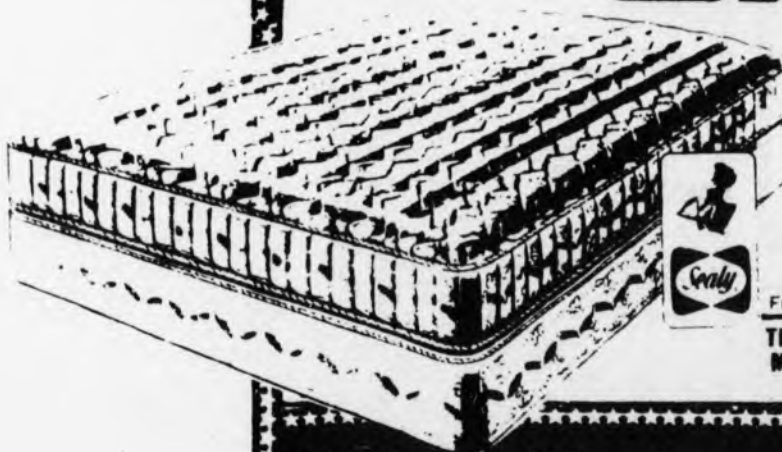
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